

Red Velvet Pound Cake

3 cups sugar
2 sticks butter
¼ cup cocoa
½ tsp. salt
3 (3 oz.) red food coloring
1 cup buttermilk
½ cup shortening
5 eggs
1 tsp. vanilla
¼ tsp. baking powder
3 cups plain flour
1 cup nuts, chopped

Cream together sugar, shortening, butter and eggs. Add remaining ingredients and mix together until well-blended. Put in a greased and floured angelfood cake pan and bake for 1 hour and 20 minutes. Take out of the oven and put on a rack to cool. Ice with the following frosting:

Icing:

1 (8 oz.) pkg. cream cheese
1 box powdered sugar
½ cup chopped nuts (if desired)
1 stick butter
2 tsp. vanilla